

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/7/2015      **Business ID:** 44929FE  
**Business:** REYNA'S BAKERY & DISTRIBUTING INC

727 KANSAS AVE  
 KANSAS CITY, KS 66105

**Inspection:** 31002602  
**Store ID:**  
**Phone:** 9132812287  
**Inspector:** KDA31  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	07:45 AM	09:40 AM	1:55	0:20	2:15	0	
Total:			1:55	0:20	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 2

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 p .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

p .. .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		..	..	p	..	..	..
17. Proper reheating procedures for hot holding.		..	..	p	..	..	..
18. Proper cooling time and temperatures.		..	..	p	..	..	..
19. Proper hot holding temperatures.		..	p	..	..	p	..
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Cooked chicken 90F was on the steam table. COS, cooked chicken removed and discarded by the PIC.]						
20. Proper cold holding temperatures.		..	p	..	..	p	..
Fail Notes	3-501.16(B) P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less. [Raw shell eggs 49F (non-pasteurized) were stored in a reach in cooler with an ambient air of 64F. COS, eggs discarded.]						
21. Proper date marking and disposition.		p	..	..	..	..	..
22. Time as a public health control: procedures and record.		..	..	..	p	..	..
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		..	..	..	p	..	..
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		..	..	..	p	..	..
26. Toxic substances properly identified, stored and used.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y   N   O   A   C   R
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Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[A spray bottle with purple liquid was stored in a cabinet in a toilet room. PIC could not identify the purple chemical. COS, chemical discarded.]</i></p>
	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[A green container of bleach water was stored above soda syrup boxes, COS, chemical removed.]</i></p>
	7-202.12(A)(2)	<p><i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.</i></p> <p><i>[A can of (Raid) (EPA .REG4822-596) ants &amp; roach spray was in the toilet room, and a can of Raid was between the reach in display case for pastries, and can of Raid was stored in the storage cabinet behind the display counter. COS, all cans of Raid removed.]</i></p>

Conformance with Approved Procedures	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.      ..   ..   ..   p   ..   ..

## GOOD RETAIL PRACTICES

Safe Food and Water	Y   N   O   A   C   R
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28. Pasteurized eggs used where required.      ..   ..   ..   p   ..   ..

29. Water and ice from approved source.      p   ..   ..   ..   ..   ..

30. Variance obtained for specialized processing methods.      ..   ..   ..   p   ..   ..

Food Temperature Control	Y   N   O   A   C   R
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31. Proper cooling methods used; adequate equipment for temperature control.      ..   p   ..   ..   ..   ..

Fail Notes	4-301.11	<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[The reach in cooler (64F) across from the flat grill in the back food prep area is inadequate for cold holding.]</i></p>
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32. Plant food properly cooked for hot holding.      ..   ..   ..   p   ..   ..

33. Approved thawing methods used.      ..   ..   p   ..   ..   ..

34. Thermometers provided and accurate.      p   ..   ..   ..   ..   ..

Food Identification	Y   N   O   A   C   R
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35. Food properly labeled; original container.      p   ..   ..   ..   ..   ..

Prevention of Food Contamination	Y   N   O   A   C   R
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36. Insects, rodents and animals not present.      ..   p   ..   ..   ..   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
<i>Fail Notes</i>	<b>6-501.111(A)</b> <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [1 live roach was crawling on the wall next to the handsink in the front food prep area. 15 live roaches were crawling on the floor in food storage area behind the front display case for pastries. 3 live roaches were stuck on glue trap that was inside a metal mouse trap between the pastries reach display cases. 3 live roaches were crawling behind a shelf inside the cabinet space under the soda drink station. 10 plus house flies were present in the food prep area. No pest control invoice provided.]</i>						
	37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
	38. Personal cleanliness.	p	..	..	..	..	..
	39. Wiping cloths: properly used and stored.	p	..	..	..	..	..
	40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
	43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
	44. Gloves used properly.	p	..	..	..	..	..
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p	..	..	..	..	..
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p	..	..	..	..	..
	46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
	47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
	49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
	50. Sewage and waste water properly disposed.	p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
	52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
	53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>	<b>6-501.11</b> <i>PHYSICAL FACILITIES shall be maintained in good repair. [Missing ceiling tiles in the food prep area. Hole in the wall inside the food storage room.]</i>  <b>6-501.12(A)</b> <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Mold on the wall next to the water heater. Dried food debris behind storage racks and prep tables.]</i>						
	54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other		Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p

*Fail Notes* | 8-404.11 *P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD. [Due to the present of live roaches in the establishment there is an imminent health hazard.]*

## EDUCATIONAL MATERIALS

The following educational materials were provided | p

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

PIC provided test kit for the use chlorine.

### **Footnote 2**

**Notes:**

Hot water 114F, handsink.

# NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/7/2015      **Business ID:** 44929FE  
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727 KANSAS AVE  
KANSAS CITY, KS 66105

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Store ID:

**Phone:** 9132812287

Inspector: KDA31

Reason: 01 Routine

Time In / Time Out

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## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 31002602

Inspection Report Date 07/07/15

Establishment Name REYNA'S BAKERY & DISTRIBUTING INC

Physical Address	<u>727 KANSAS AVE</u>	City	<u>KANSAS CITY</u>
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Zip 66105

### Additional Notes and Instructions

## VOLUNTARY DESTRUCTION REPORT

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### ACTIONS

Number of products Voluntarily Destroyed 2

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Chicken Qty 4 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description hot holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Eggs Qty 24 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description Cold holding.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



## VOLUNTARY CLOSURE STATEMENT

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Total:			1:55	0:20	2:15	0	

### VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 31002602      Inspection Report Date 07/07/15

Establishment Name REYNA'S BAKERY & DISTRIBUTING INC

Physical Address 727 KANSAS AVE      City KANSAS CITY  
\_\_\_\_\_  
Zip 66105

Additional Notes      The PIC will contact the inspector for an reopening inspection.